

## <Marine Organism Rearing Log>

9 AM, June 13, 2023

Weather: Sunny

Water temperature: 18.3°C

When measuring radioactive material in food, raw food is measured in the raw state and dried food in the dried state. The idea is to calculate internal exposure in Sievert value if you eat XX grams of food. We have therefore made calculation for the flounder reared at the facility in the same way as with food.

**The following are the preconditions for calculation:  
(Calculation process will be explained from tomorrow.)**

<< Preconditions >>

- Tritium concentration in the rearing seawater: 1,300Bq/L (1,300[Bq/kg], 1.3[Bq/g])
- Flounder's total weight: 1,000g
- Water content: 76.8% (based on the 2020 Standard Tables of Food Composition in Japan)
- Edible portion: 75%\* (remainder excluding head, tail, internal organs, and bones)
- Hydrogen content: 8% (assumed from the literature and experimental experience)
- Tritium concentration in the body fluid: 1,300Bq/L (same as the rearing environment)
- Tritium concentration in the dried muscle: 400Bq/L (assumed conservatively based on the past experimental results and literature)

Note: Edible portion is 50% to 60% in the literature; however, we set the ratio conservatively here.